







**Food tampering is a crime!**  
**Do not handle or disturb products**  
**known or suspected to**  
**have been tampered.**

**Clear people from the area and**  
**notify law enforcement officials.**  
**Then contact your local or state**  
**health department.**

-  Reduce the amount of food on display. And discard remaining product that has been out for self-service.
-  Whenever possible, avoid mixing new product with foods already on display.
-  Train all employees to be alert for suspicious activity and to report it to supervisors immediately.

### **Responding To An Incident**

-  Be prepared to help local officials in investigating the source of a foodborne illness.
-  Near the phone, post 24-hour contact information for local, state and federal first responders (e.g., police, fire, ambulance) and government agencies.
-  Identify management personnel that employees should alert in the event a security issue arises.



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# **Restaurant Food Security**

**Protecting Your Customers,  
Employees and Business From  
Food Tampering Incidents**

There is a possibility that food might be used by terrorists to spread a biological or chemical agent.

As a food establishment operator or owner, there are some things you can do to help keep your customers safe from foodborne hazards ...

## Become Informed

The US Food and Drug Administration has published extensive information for the food industry. This includes precautionary and emergency response measures for producers, processors, transporters and retailers. This information is found on the FDA's website at [www.foodsafety.gov](http://www.foodsafety.gov). It can also be provided by calling 1-888-SAFEFOOD.

## At The Back Door

- ✦ Know your suppliers and your products. Purchase products only from reputable, established sources.
- ✦ Maintain purchase records with product identification codes whenever possible.
- ✦ Inspect deliveries carefully for signs of tampering or unusual physical characteristics. Knowing what is



normal will help you detect suspicious items.

- ✦ Contact suppliers if you have concerns about the appearance of a product or package. There may be an explanation.
- ✦ Bring all deliveries inside your establishment or otherwise secure them to prevent tampering.
- ✦ Restrict access to your unloading and storage areas. If you have many employees, consider using ID badges that are coded to identify work areas.
- ✦ Keep all exterior storage areas locked when not in use and when not directly supervised.

## In The Kitchen

- ✦ Know your employees. Require complete applications and check references. When possible, conduct background checks as allowed by law.
- ✦ Restrict access to food-prep areas to authorized personnel. Report and investigate suspicious activity.
- ✦ Have an employee sick leave policy that encourages employees to report illness and to not go to work when they are sick with a communicable disease, such as the flu or a stomach bug.
- ✦ Restrict personal items allowed in food preparation and storage areas. Prevent workers from bringing lunch containers and purses into food handling areas.
- ✦ Before preparing food, inspect stored food products for signs of tampering.
- ✦ Make sure water sources meet all NH drinking water standards and is adequately protected.
- ✦ Thoroughly rinse all produce with drinking-quality water before preparation or service.

## Salad Bar And Buffet Areas

- ✦ Customer self-service areas should be considered areas of high risk. So monitor self-service areas at all times!

continued